

In the specification

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next crawfish tail.

In use, the crustacean shelling tool 100 of the present invention serves to quickly and easily crack the underside of a tail shell to expose the meat therein for removal without damage and without the loss of succulent juices contained therein. The body of a crustacean such as a crawfish, for example, is first conventionally removed, leaving the meat-containing tail section. The lower rod fork 18 of the crustacean shelling tool 100 is slid into the open end of the tail section such that the underside of the shell is guided into the slit 14 of tool 100, while upper rod fork 16 remains outside the shell. During this step, the blunt tip 20 at the distal end of upper rod fork 16 serves to straighten the otherwise curved tail without breaking the shell. When the lower rod fork 14 of tool 100 has been inserted to the length of the shell, handle 10 is used to rotate the shelling tool 100 about its longitudinal axis 50 approximately 1/4 turn in either the clockwise or counterclockwise direction, as illustrated in Figure 1, to thereby crack the shell along a generally straight line and expose the meat contained therein. As the meat tends to return to its original curved position, it protrudes from the shell. At this point, the user simply lifts the tool 100 away from the cracked shell and releases it to depend from finger ring 22. The user is then free to use both thumbs to apply pressure on the edges of the tail shell, while supporting the shell with the forefingers held against the opposite side of the shell to thereby effectively widen the crack in the underside of the shell that was previously produced by rotation of the shelling tool 100. By so widening the crack in the tail shell, the meat contained therein is urged therefrom without any damage to or loss of the delicate meat and its associated juices.